



CEF75 SERIES

Heavy Duty Countertop Electric Fryer



SELL SHEET



SPECIFIER STATEMENT

Heavy duty electric countertop model fryer, Vulcan Model No. CEF75 available in 75 lb. oil capacity with solid state analog knob control. Stainless steel cabinet and 16 gauge stainless steel fry tank. 1 1/4" full port ball type drain valve. 24 kW low watt density ribbon style heating elements. Twin fry baskets. Power supply is 208 volt, 50/60 Hz, 3 phase.

Overall Dimensions:

27" w x 37" d x 13 5/8" h working height.

NSF listed. CSA design certified.

Specify voltage (208 V or 240 V) when ordering.

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODEL

CEF75 Solid state analog knob control

STANDARD FEATURES

- Stainless steel front and sides
- 16 gauge stainless steel fry tank, 75 lb. capacity
- 1 1/4" full port ball type drain valve
- Quick disconnect drain pipe
- Condiment rail – store towels or tongs, designed to fit food pans
- 24 kW low watt density ribbon style heating elements
- Twin fry baskets with plastic coated handles
- 208 volt, 3 phase power supply
- Tank brush, clean-out rod and drain extension
- Ten year limited fry tank warranty
- One year limited parts and labor warranty

OPTIONAL FEATURES (FACTORY INSTALLED)

- 240 volt, 3 phase power supply
- Second year extended limited parts and labor warranty.

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- LEGS-CEF75 – Leg kit, bottom cover panel and four 4" adjustable legs included
- COVER-TANKCEF75 – Stainless steel tank cover, doubles as a work surface top
- BASKETS-TWINRD – Extra set of twin fry baskets
- VBASKET-SINGLE – Large single fry basket
- BASKETS-TRI65 – Set of tri-baskets
- PLATE-CEF75FISH – 304 stainless steel fish plate for product free float
- CONNECT-KITVUL75CEF – Connect two fryers together (banking strip, brackets and hardware)
- VSPGARD-CEF75 – 10" high stainless steel removable splash guard

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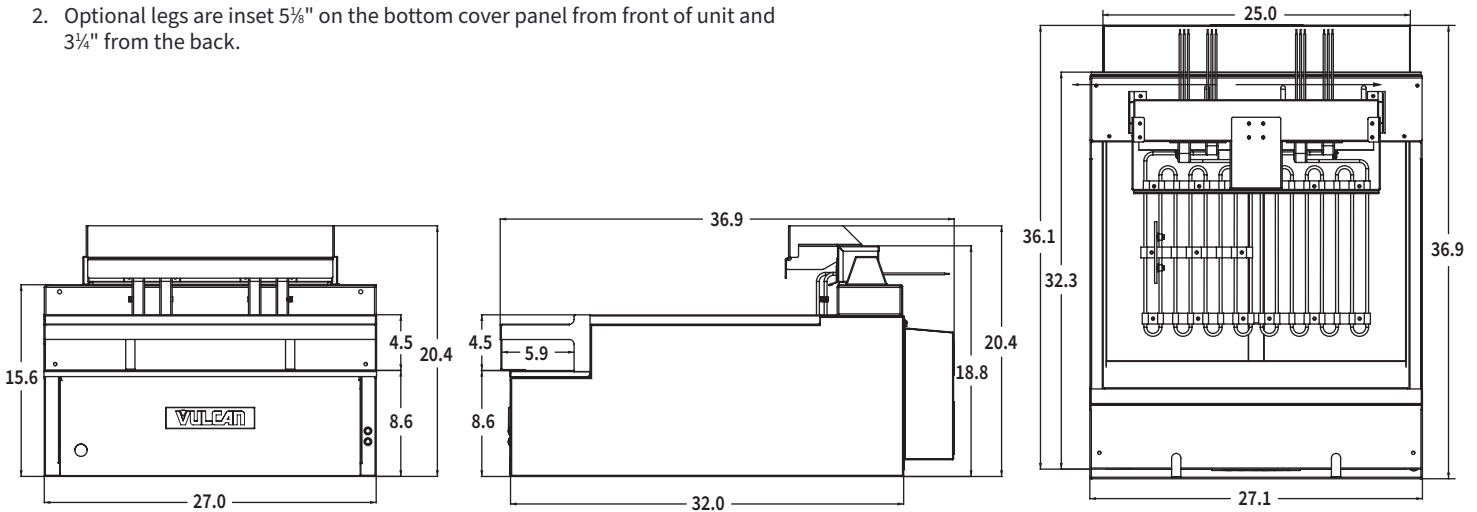
Approved by _____ Date _____ Approved by _____ Date _____

INSTALLATION INSTRUCTIONS INSTALLATION MANUAL

1. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection Association website at <https://www.nfpa.org/>. Refer to NFPA No. 96.
2. All models require a 6" clearance at both sides and rear adjacent to combustible construction.
3. All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.
4. This appliance is manufactured for commercial installation only and is not intended for home use.

Notes:

1. If inside depth (within bevel) of equipment stand, refrigerated or freezer base is 32" or greater, unit is compatible with or without legs. If inside depth (within bevel) of base is 30-31 $\frac{1}{8}$ ", unit is only compatible with legs. If inside depth (within bevel) of base is less than 30", base is not recommended.
2. Optional legs are inset 5 $\frac{1}{8}$ " on the bottom cover panel from front of unit and 3 $\frac{1}{4}$ " from the back.



CAD and/or Revit Files Available

Model	Width	Depth	Overall Height	Working Height	Frying Area	kW	Fry Comp. Capacity	Approximate Shipping Weight
CEF75	27"	37"	20 $\frac{3}{8}$ "	13 $\frac{1}{8}$ "	24 $\frac{3}{8}$ " x 17 $\frac{1}{8}$ "	24	75 lbs.	225 lbs.

Electrical Characteristics									
Model	Total kW Connection	3 PH Loading kW per Phase		Nominal Amps per Line Wire					
				3 Phase					
		208 Volt	240 Volt	208 Volt			240 Volt		
		X-Y	X-Z	X	Y	Z	X	Y	Z
CEF75	24	8	8	67	67	67	57	57	57

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.